

APPETIZERS & SALADS

SERVES 5-6 | 10-12

BRUSCHETTA \$24 | \$48

Crusty bread appetizer topped with chopped Roma tomatoes, garlic and fresh basil.

MOZZARELLA & TOMATOES \$44 | \$78

House made fresh mozzarella snuggled between thick slices of vine-ripened tomatoes, drizzled with extra virgin olive oil and fresh basil.
(Add roasted red peppers for \$6 / \$12)

MAMA'S SALAD \$32 | \$64

Made with crisp romaine, fresh vegetables, marinated artichokes, roasted red peppers and vine-ripened tomatoes, Mama's Salad is perfect with our house made salad dressings.

TUSCAN SALAD \$34 | \$68

Romaine, diced Roma tomatoes, house made fresh mozzarella, red onions and Gaeta olives tossed together and splashed with balsamic vinegar and extra virgin olive oil.

CHOPPED SALAD \$35 | \$70

Gorgonzola cheese, romaine lettuce, kale, walnuts, diced Roma tomatoes, Gaeta olives, red onion, pepperoncini, garbanzo beans and carrots tossed in a light Balsamic vinaigrette dressing.

ADD CHICKEN \$12 | \$24

ADD SHRIMP \$30 | \$60

CAESAR SALAD \$40 | \$80

Chopped fresh romaine with a lemon yogurt Caesar dressing, croutons and parmesan.

DRESSINGS 16 OZ | \$7.50
32 OZ | \$15

CREAMY SUN DRIED TOMATO

BALSAMIC VINAIGRETTE

GORGONZOLA

BAROLO *BALSAMIC, RED WINE VINAIGRETTE*

DESSERTS

TIRAMISU \$70

Requires 48 hour advance notice.

NUTELLA PIE \$100

Chocolate-hazelnut spread whipped with mascarpone and peanut butter, layered in a graham-cracker crust finished with dulce de leche and chocolate sauce.

SEASONAL CHEESECAKE \$70

Homemade with plenty of love and velvety smooth on a graham cracker crust.

BREAD PUDDING \$35/\$70

Studded with marsala soaked raisins and topped with dulce de leche (half or whole pan)

A DOZEN MINI CANNOLI \$24

Crisp pastry shells filled with sweet mascarpone

PASTA

SERVES 5-6 | 10-12

PENNE ALLA VODKA \$65 | \$130

Penne pasta tossed with sautéed pancetta in pepper vodka, spicy tomato cream sauce.

RIGATONI WITH MEAT SAUCE \$55 | \$110

A Scibelli family recipe made with ground beef, pork, veal and Italian plum tomatoes.

PENNE BROCCOLI & CHICKEN \$65 | \$130

Roasted chicken breast, broccoli florets and penne pasta tossed in a delicate lemon cream sauce.

(Add house made Italian sausage for an extra \$5 / \$10)

PENNE PRIMAVERA \$47 | \$94

Penne pasta tossed with seasonal vegetables and served with your choice of extra virgin olive oil and garlic, cream, or tomato basil sauce.

MAMA'S PASTA \$41 | \$82

Our own recipe of pesto tossed with penne pasta in a basil cream sauce.

ADD CHICKEN \$12 | \$24

ADD SHRIMP \$24 | \$48

ADD HOUSE MADE ITALIAN SAUSAGE \$8 | \$16

1/2 DOZ DOZ

WAGYU BEEF MEATBALLS \$24 | \$48

Wagyu beef and kurobuta pork meatballs come either by the half dozen or the dozen.

MAMA'S ROLLS | \$8

House made dinner rolls

SAUCES

PINT | QUART

TOMATO BASIL \$5 | \$9

LEMON CREAM \$6 | \$11

VODKA \$6 | \$11

MEAT \$6 | \$11

ALFREDO \$7 | \$15

*all sauces sold cold

DRINKS BY THE GALLON

 (includes cups)

Sweet or Unsweet Tea \$8

Lemonade \$8

All pasta and entrees include Mama Ricotta's house made garlic rolls.

Plates, forks and napkins are available for a nominal charge.

All orders require minimum 24 hour advance notice.

Menu is Subject to Change - November 2020

ENTREES

SERVES 5-6 | 10-12

POLLO BIANCO \$71 | \$142

Chicken Scallopine, layered with prosciutto and mozzarella, in a chianti and wild mushroom sauce.

POLLO CARCIOFI \$71 | \$142

Tender chicken scallopine and artichoke hearts in a light lemon, white wine, and caper sauce.

POLLO ALLA GRIGLIA \$71 | \$142

Grilled chicken breast marinated in lemon and garlic, topped with marinated Roma tomatoes.

CHICKEN PARMESAN \$75 | \$150

The Italian American Classic. A Crispy chicken breast, with fresh mozzarella and tomato sauce

POLLO ROMANO \$71 | \$142

Sautéed, boneless breast of chicken, an original Mama Ricotta's menu item cooked with a Romano cheese and bread crumb crust.

LASAGNA

SERVES 8-9 | 16-18

LASAGNA \$68 | \$136

Southern Italian style lasagna made with layers of ground beef, veal and homemade sausage.

*Requires 48 hour advance notice, specify cold or hot

SIDE ITEMS

SERVES 5-6 | 10-12

GRILLED ASPARAGUS \$24 | \$48
with lemon/garlic

ASSORTED GRILLED VEGETABLES \$28 | \$56

ROASTED GARLIC MASHED POTATOES \$21 | \$42
Available after 4:00 pm

CREAMY MASCARPONE & GOAT CHEESE POLENTA \$25 | \$50

Available after 4:00 pm

SAUTEED BROCCOLINI \$25 | \$50
with chopped tomato and garlic

BROCCOLI \$20 | \$40
Sautéed

Gift Cards are Available